Civil War

If you have been tasked to upgrade one of your dining facilities, your first objective should be to recruit the aid of a GSA rep that can provide you with ideas, solutions, and top notch products.

What should you expect from a good DFAC vendor ?

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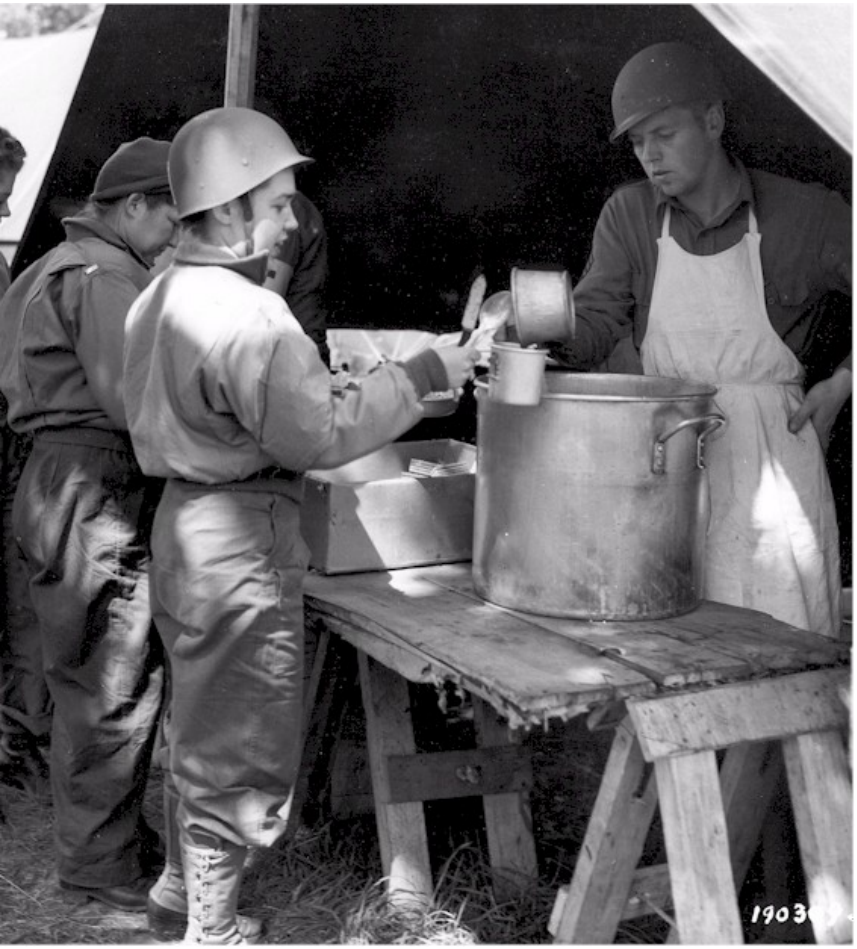

Know and understand:

*** Priority #1 is Feeding Soldiers**

Whatever work you project needs, your DFAC should remain open and workmen must disappear during breakfast, lunch and dinner.

ation is done at your convenience, not the ven

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Know and understand:

*** Kitchen Cooking Equipment**

The amount of food a piece of equipment can produce might effect a bottle neck on the service line or the number of seats you need.

A good vendor works to improve your entire operation

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Know and understand:

*** Scullery Operation**

*** Equipment**

Have dirty trays and dishes become an eyesore? Sometimes a second collector table in the scullery can help eliminate problems in the dining area.

Solving problems is more than just issuing quotes.

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Know and understand:

*** Food Service Line Basics**

For instance;

A cook can work faster on a 48” griddle on the line than with a 72” griddle behind the line.

Grill “to order” is the #1 bottleneck in a DFAC

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Know and understand:

*** Electrical/Gas Limits of Old Facilities**

Facilities never have enough power, but sometimes getting rid of two old power hungry appliances will allow the addition of three new energy efficient units

Surveying your DFAC should include a utility breakdown

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Know and understand:

*** Floor Traffic Flow Patterns**

Old facilities were not meant to serve modern food. Do your patrons set down their tray then go back for a salad and drink?

Improving patron movement can increase total headcount

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Know and understand:

*** Modern Restaurant Interior Design**

What do new restaurants look like? It doesn't have to cost any more to have a great facility than to keep that old outdated look.

Bennigans, TGI Fridays, Chili's, all modern & interesting

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Know and understand:

*** Equipment & Furniture**

Installation

The DFAC needs to remain open during installation AND the installers must be specialists in their field.

Ask for referrals !

You have been tasked with feeding soldiers meal, but using old facilities.

PROBLEM

*** Old facilities are not equipped to offer new food items**

Your DFAC was built during World War II to serve “Chipped beef on toast”.

But today you need to serve multiple entrees

- maybe even items from a Hot Potato / Taco Bar.

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Know and understand:

*** Modern Restaurant Eating Area Design**

Adding new furniture? Don't just replace. Now is the time to increase seating, widen isles, and bring your facility up-to-date..

"Quality of Life" means eating in pleasant surroundings

You have been tasked with feeding soldiers meal, but using old facilities.

PROBLEM

*** Increased food selections create food line bottlenecks**

Your old food service line was designed to serve one soldier in as little as every 15 seconds.

But today increased food selections has .

When soldiers go out to eat where do they go?

Would you like eating here?

The name says it all - mess hall

Dining Facility - A pleasant place to eat.

B.T. Collins ARB - Sacramento, CA